

Brunch in the Caribbean



HORS D'OEUVRE

grilled shrimp

BUFFET

cod fish fritters

(accra or stamp and go)

cod fish salad

(buljol)

ackee and cod fish

cheese and spinach quiche

tropical breakfast tray

fried breadfruit, green bananas, avocado pear and tomato slices

cucumber salad

gourmet bread basket

coco bread, johnny cakes, floats, coconut bake, whole wheat rolls

tropical fruit platter

impressive display of pineapple, papaya, mangoes, bananas, watermelon, grilled grapefruit and tangerines

served with a delicate passion fruit dressing

(substitutions may occur depending on availability)

DESSERT

service of provided wedding cake

Menu	\$31.25
BRUNCH EQUIPMENT PACKAGE	\$9.50
BRUNCH SETUP & BREAKDOWN	\$7.50
BRUNCH GUEST SERVICE	\$7.50
TOTAL MENU COST	\$55.75/guest

Brunch Service Style Equipment and Other Amenities

All menus include the following amenities:

1. EQUIPMENT PACKAGE

- floor length linen table cloths (our elegant standard ivory) for guest tables
- linen napkins (our elegant standard ivory)
- place setting (china breakfast, bread & dessert plates; silver flatware; water goblet and champagne glass
- plate warming equipment

2. BRUNCH SETUP & BREAKDOWN

- entire banquet hall set up according to coordinator's floor plan and set up instructions (2 hours)
- clean up to reception site specifications (1 hour)

3. BRUNCH GUEST SERVICE

- 1 server for every 20 guests, including wedding party
- 2 chefs & 1 pantry
- banquet hall manager
- based on 3 hours of guest service

4. CAKE CUTTING SERVICE IS COMPLIMENTARY





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Planning your Reception

Follow these 3 easy steps:

1. Select your reception style

2. Choose your menu.

You may select a package in the appropriate reception style category or design a custom menu using the A LA CARTE selections available in our menu packet or during your consultation.

3. Call your consultant to schedule a consultation.

During your consultation we take the time to get to know more about you and your wedding to tailor your desired menu for your specific reception needs and guest. Afterwards we are able to produce a more accurate price for the number of guest you will have, your menu selections, and any upgrades that will complete the experience you are hoping to achieve.

- The prices quoted are subject to an 18% gratuity and applicable sales tax..
- Prices based on party of 100 guests, price adjustments may be necessary for smaller parties.
- All parties subject to a site visit fee.
- Additional costs may be incurred based on amenities not provided by your site of choice.
- Prices subject to change without notification.